



Appetizer Menu

Priced per platter. Each platter has 20 pieces
30-minute reception select a minimum of 3 pieces per guest
60-minute reception select a minimum of 5 pieces per guest

Garden

Sourdough crostini with fresh chevre, seasonal vegetables \$60
Wild mushroom arancini \$60
Tomato caprese skewer* \$60

Pasture

Bacon wrapped dates stuffed with balsamic goat cheese* \$70
Steak tartare crostini with garlic aioli, capers and chives \$70
Huli Huli glazed pork belly crostini with seasonal fruit relish** \$70

Sea

Cast iron shrimp with avocado mousse* \$80
Mini dungeness crab cakes \$80
Ahi poke on house made chip with radish slaw** \$80

Stations

Priced per station. Pricing per 20 guests

Cheese \$320

A selection of artisan cheeses with
spiced nuts, dried fruit

Spreads and Dips \$280

Grilled breads, flatbreads, chips
with white bean hummus, pimento dip, seasonal inspired dip

Antipasti \$360

Selection of house made and local salumi and chacuterie,
grilled and marinated seasonal vegetables

*Gluten Free

** Gluten Free upon request